



Morandina

Valpolicella DOC

Production area Mezzane, Tregnago

Vineyard age planted in 2001

Exposure south-east

Altitude 450 meters

Soil type calcareous

Grape variety Corvina, Corvinone, Rondinella, Oseleta

Runing system Guyot

Yield per hectare 60 hl/ha

Harvest period early October

Winemaking techniques Light drying period of 20 days. The grapes are destemmed, pressed and vinified with délestage method. Alcoholic fermentation followed by malolactic one in vertical stainless steel vats. 3 – 6 months aging in 20 hl oak cask of Allier.

VALPOLICELLA ACCORDING TO GRAZIANO

“I spent a long time searching for an area in Valpolicella that could best match my style. Valpolicella Morandina is the freshest and most pungent expression of my high-altitude reds.”

DESCRIPTION

Bright red color with tint of purple. The mineral notes in the wine are accentuated with the period of maturation in the bottle. The nose is of sharp spice and berries. On the palate it has good acidity and freshness. The persistent tannins give harmony to the wine. An aftertaste of black pepper and currant. Ideal served slightly cooled to 14 – 15°.

It pairs very well with nibbles and salami. Ideal on fresh dishes such as red tuna or salmon or with a chili seasoned pasta “alla busara”.

